

# NOW POURING

## YEAR-ROUNDS

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**LAGER** | American Style Craft Lager | 5.00  
Lightest year-round beer. Mild & balanced.  
Clean finish. 5% ABV

**PILSNER** | Czech Style | 5.00  
Hop forward with spicy & floral notes. Dry,  
crisp finish. 5% ABV

**BROWN ALE** | American Style | 5.00  
Our flagship Ale. Malt forward with flavors  
of caramel, toasted nuts & molasses. 6%  
ABV

**PORTER** | English Style | 5.00  
Malt forward with flavors of chocolate &  
coffee. Robust & roasty. 5.8% ABV

**IPA** | English Style | 5.00  
Well balanced IPA. Hop forward with  
earthy & fruity notes. 7.5% ABV

## TAP ROOM SERIES

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**OAK AGED BROWN ALE** | 8.50  
Our flagship brown aged for weeks on oak to  
impart a rich woodiness and a light vanilla  
finish 6%ABV

**BELGIAN BARLEYWINE** | 8.50  
Strong malty wine-strength beer. deep  
reddish brown tone high fruity esters with  
flavors of dried fruits and licorice. Warming  
alcohol presence. 12.2%

**TRIPLE** | 8.50  
Fruit and spicy flavors of banana, apple, pear,  
clove and bubblegum contributed by our  
Belgian Trappist Yeast strain 9.2%

## SEASONALS

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**WINTER WHITE** | 5.50  
A deep orange, souped-up wintertime Saison  
complete with warming flavors of clove,  
coriander and orange peel 6% ABV

**EMBER ALE** | 5.50  
Fruity esters mingle with caramel, graham  
cracker and honey malt flavors. Moderate  
hopping yields a slightly dry, clean toasty  
finish. 5.8% ABV

## SPECIAL RELEASES

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**BLOOD ORANGE BERLINERWEISSE** | 6.50  
Traditional German Style Sour with added  
Blood Orange flavor. Dry. Tart finish. 4%  
ABV

**HAZEY DAYS IPA** | 6.50  
This New England-Style IPA is opaque with  
soft carbonation and a smooth mouth feel.  
This IPA is dry hopped with Citra and  
Azacca for a big, juicy flavor and aroma  
with medium bitterness. 6.5% ABV

**GODFATHER IPA** | 6.50  
Layers Cascade, Mosaic and Lemondrop  
Hops on a toasty honey malt base. Brewed  
for Giambancos Italian Restaurant group.  
6.7% ABV

**BLACK CURRANT BERLINERWEISSE** | 6.50  
Earthy dark beery flavors of black currants  
with a gentle hint of wildflower sweetness.  
3.5% ABV

**BLACK CHERRY BERLINERWEISSE** | 6.50  
Our Natural Berlinerweisse with added  
flavors of sweet and tart black cherry. A  
staff favorite! 3.5% ABV

**CHOCOLATE PORTER** | 6.50  
Pour dark black with a rich, sweet aromatic  
presence. The most prominent flavors are  
of dark chocolate, coffee, caramel and of  
course- more dark chocolate. 5.8% ABV

**SAILING LAGER** | 5.50  
Super pale, light and refreshing. Strong  
Citra hop presence. 3.5% ABV

**IRISH STOUT** | 5.50  
Black medium bodied, rich, dry and robust.  
Pairs well with food, 4.5% ABV

## DEPOT BREWS

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**SPICED ALE** | 5.50  
Golden Ale spiced with cinnamon and  
Nutmeg. Reminiscent of Holidays and  
eggnog. 5.4% ABV

## WINE

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**ZARDETTO CUVÉE** 7.99

Straw-yellow in color this sparkler expresses notes of pear, apple and peaches with a hint of wild flower

**COUSINO MACUL CAB SAUVIGNON** 7.99

Dark garnet in color with flavors highlighting red fruits and spices with a subtle mint and bay leaf finish

**COUSINO MACUL MERLOT** 7.99

Intense ruby red in color with a soft and delicate nose, remnants of berries

**COUSINO MACUL CHARDONNAY** 7.99

A clear golden color with flavors of pineapple and melon with a faint touch of vanilla

**BROADBENT VINHO VERDE** 7.99

Clean and balanced with pleasant texture and lively citrus flavors. Naturally effervescent. Great choice for the Pinot Grigio lover.

**KRIS ROSE** 7.99

Refreshingly crisp with delicate hints of strawberry, peach and summer fruits. Pairs great with patio dinners!

## COCKTAILS

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**THE MONITOR** 8.00

Citrus laced fruit punch spiked with Deep Eddy Ruby Red Vodka and Peach Schnaaps. Balanced and sweet with an unexpected kick

**OLDE TOWNE TEA** 8.00

Bourbon, sweet tea, apple juice and a splash of fresh lemon juice. These classic flavors are perfect for sunny day sipping!

**SEABOARD SIP** 8.00

Our take on a traditional margarita is anything but boring. We use Ruby red grapefruit juice, fresh orange juice and Cuervo Gold

**DEPOT LEMONADE** 9.00

This satisfying concoction is a grown-up summertime favorite! Fresh squeezed lemon juice, simple syrup and cherry vodka topped off with a splash of bubbly club soda and grenadine

HAPPY HOUR

WED - FRI

4 - 7

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# LEGEND BREWING DEPOT

## SOUPS AND SALADS

ADD CHICKEN \$4 BLACK BEAN PATTY \$4  
SHRIMP \$6 OR SALMON \$7

**DEPOT SALAD** 9  
Mixed greens, tomatoes, onions, cucumbers,  
cheddar jack and croutons *gf*

**BIG GREEK SALAD** 11  
Mixed greens, kalamata olives, tomatoes, onions,  
cucumbers, pepperoncinis, feta, croutons and a  
zesty Greek dressing *gf*

**COBB SALAD** 14  
Mixed greens, grape tomatoes, red onions,  
cheddar jack, hard boiled egg, bacon, smoked  
ham and choice of fried or grilled chicken *gf*

**CAESAR SALAD** 11  
Slow roasted tomatoes, fresh romaine hearts,  
shaved Parmesan and croutons tossed in Caesar  
dressing

**GRILLED SALMON SALAD** 17  
Grilled Salmon over mixed greens, bleu cheese  
crumbles, roasted red peppers, cucumbers and  
red onions with a citrus pilsner vinaigrette *gf*

**VEGETARIAN CHILI** 3/5  
Red Kidney beans, zucchini, squash, corn,  
peppers and onions topped with sour cream,  
cheddar and pickled jalapenos *gf*

## KIDS MENU

Cheese Burger and Fries 6  
Chicken Tenders and Fries 6  
Grilled Cheese and Fries 5

## STARTERS

**SEABOARD FISH BITES** 11  
Battered Salmon served with chili lime aioli

**SAUTEED MUSSELS** 14  
1 lb of mussels sauteed in lager, garlic and butter  
served with bread

**OYSTER BASKET** 12  
Battered and fried Barcat oysters served with  
fries, coleslaw and remoulade

**CANDIED BACON** 5  
Glazed fresh applewood smoked bacon

**CHILI CHEESE FRIES** 9  
Fresh fries topped with vegetarian chili and cheese

**JUMBO PRETZEL** 5  
Served with spicy mustard  
*Add nacho cheese or beer cheese \$2 ea*

**BASKET OF BRUSSELS** 10  
Fried brussels sprouts tossed with garlic, feta and  
bacon *gf*

**SIGNATURE WINGS** 12  
Smoked and finished on the grill. Choice of two  
sauces: Ranch, Blue Cheese, Porter BBQ, Wing  
Sauce *gf*

**NACHOS** 11  
Tortilla chips, nacho cheese, onions, tomatoes,  
pico de gallo, jalapenos, lettuce, sour cream *gf*  
*Add chicken, pork, chili, vegan beef  
or avocado \$4 ea*

**MUNICH PLATE** 11  
Bavarian Pretzel, Havarti Cheese, Spicy Mustard,  
Brown Ale Sauerkraut, Choice of Bratwurst,  
Kielbasa or Andouille Sausage  
*Additional Sausage \$3*

**CHIPS AND BEER CHEESE** 7

**CHIPS AND SALSA** 5

*\*Consuming raw or uncooked  
food may cause foodborne  
illness*

